



5 Recipes for Shortcrust Pastry

Each recipe makes enough to line a 27cm flan dish, double quantity to line 3 flan dishes

Shortcrust Pastry

225g plain flour

55g butter

55g lard

Water to bind

Rich Shortcrust

225g plain flour

110g butter

2 egg yolks + a little water

Wholemeal Shortcrust Pastry

110g Wholemeal flour

110g plain flour

110g butter

1 egg + a little water if necessary

Sweet Pie Pastry

225g self raising flour

110g butter

30g caster sugar

1 egg

Sweet Shortcrust Pastry

225g plain flour

110g butter

30g caster sugar

2 egg yolks + a little water if necessary

1. For each pastry, rub the fat into the flour, add sugar if using and mix.
2. Stir in the egg or water to bind.
3. Squash together gently, form into a flat disk and refrigerate for 20mins before using.